

FESTIVE MENU

STARTERS

Roasted butternut & carrot soup, homemade bread & butter (V)

Pressed ham hock & goose liver terrine, red onion marmalade
& sour dough bread

Chew Valley smoked salmon, dill yoghurt dressing, baby
leaf salad (GF)

MAINS

Stuffed & roasted turkey breast, goose fat roast potatoes, pan jus

Cod loin, chive mashed potatoes, baby fennel, citrus
butter sauce (GF)

Braised beef, horseradish mash, buttered kale, red wine
& thyme jus (GF)

Traditional nut roast, truffle & walnut oil

All served with seasonal vegetables

DESSERTS

Traditional Christmas pudding, brandy butter (V)

Vanilla cheesecake, mulled winter berry compote (V)

Somerset cheese board, tomato & apple chutney, crackers (V)

2 courses
£24.50 per person

3 courses
£30.00 per person